

2018 IV 06	0930	Seat No. :			
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Time : 2 Hours COOKERY (E)

Pre-Vocational (Home Science Group)

	Subject	Code	
Total No. of Question			Maximum Marks : 40
	<ul> <li>i) Answer each question</li> <li>ii) Write the question</li> <li>clearly.</li> <li>iii) All questions are civ) Figure to the right</li> </ul>	n number and su	b-question number
B) Answer the foll 1) Explain the 2) Draw a nea	ike food which are serowing question in <b>20-3</b> term thin soups with eat flow chart showing the owing question in <b>40-5</b>	<b>30</b> words : examples. ne classification o	[2]
<ul><li>2. A) Match the follo</li><li>Group A</li><li>1) Cinnamon</li></ul>	wing : <b>Group B</b>		[1]

- d) Flower
- B) Answer the following question in 20-30 words:
  - 1) What is vertebrate fish? [2]
  - 2) Give any one difference between fish and meat. [2]
- C) Answer the following question in **40-50** words:

  Why are liquid spices more preferred then their original form?

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3.	A)	Fill in the blanks :	[1]
		A young one of a goat below the age of 12 months is called as	
	B)	Answer the following question in 20-30 words:	
		1) What is secondary sauce?	[2]
		2) What are the different uses of sauce?	[2]
	C)	Answer the following question in <b>40-50</b> words:	[3]
		Give any two factors that effect the tenderness of meat?	
4.	A)	Name the following in 1 word each.	[1]
		Fried bread cubes used as garnish are known as	
	B)	Answer the following question in 20-30 words:	
		1) Explain the term cheese ?	[2]
		2) Name any 4 classes of cheese.	[2]
	C)	Answer the following question in 40-50 words:	[3]
		Write a short note on garnishes in soups.	
5.	A)	Name the following :	[1]
		Name the two types of menu.	
	B)	Answer the following question in 20-30 words:	
		1) What is nasta?	[2]
		2) Name any 8 commonly used spices in Indian cuisine.	[2]
	C)	Answer the following in question in 40-50 words:	[3]
	- /	What are the requirements of menu planning?	

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